



S O R E L L A

DROP OFF CATERING PACKAGES

buon appetito!

2024/25



MEET THE *famiglia*

Ciao, welcome to Sorella & Co!

Our promise is to deliver delicious, contemporary Italian cuisine and offer bespoke wedding and event catering, styling and planning throughout Brisbane and surrounding locations. Sorella & Co. is a family owned and operated small business, we are event enthusiasts and hospo lovers, with over 15 years' experience in the industry. We have a passion for making our clients' vision a reality and pride ourselves on delivering high end events!

Being sustainable is a key aspect of our business. We are strong believers in minimising our carbon footprint where possible. This is reflected in the biodegradable and eco-friendly products that we use. We purchase and source locally made ethical products and grown produce, supporting Australian owned, and made brands. High quality traditional Italian goods are the only products that we buy internationally. Meat and small goods are certified free range and ethically treated.

We're excited you are considering Sorella & Co. for your next celebration and look forward to hosting your special occasion.

With love

Sorella & Co



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GRAZING BOXES

pascolo

COLD CANAPE BOX | 40 PIECES | \$170.00

ONE SELECTION PER BOX

Roast Pumpkin, goats cheese, caramelised onion tartlets (v)

Pressed lamb, pomegranate and salsa verde (gf/df)

Pork belly, pressed watermelon, pickled fennel (gf/df)

Smoked salmon crostini, crispy capers, dill, goats mascarpone and pickled onion

Crostini, chilli garlic butter, prosciutto, olives, confit cherry tomato, fior di latte, basil

HOT CANAPE BOX | 40 PIECES | \$170.00

ONE SELECTION PER BOX

Spinach and Feta sausage rolls with tomato relish (v)

Beef and pancetta sausage rolls with tomato relish

Puff pastry scrolls - truffle cacciotta cheese, rehydrated raisins, honey, herbs (v)

Puff pastry scrolls - rosemary, olive, nduja, whipped feta, pecorino

Miniature beef cheek ragu pies with four cheese sauce

Miniature lamb ragu pies with rosemary

**Delivered cold ~ to be re-heated in the oven*

PIZZETTE BOX | MINIMUM 30 | \$4.00 EACH

Chef's selection of Gourmet mini pizzas - All vegetarian or vegan available on request

**Delivered cold ~ to be re-heated in the oven*

ARANCINI BOX (GF) | MINIMUM 30 | \$4.00 EACH

Chef's selection of Signature Sorella arancini - All vegetarian or vegan available on request

**Delivered cold ~ to be re-heated in the oven*

ANTIPASTI BOX | FEEDS 10PP | \$180.00

A selection of traditional Italian antipasti including free-range Salumi salami, prosciutto, pestos and dips, grilled and marinated vegetables, fresh fior di latte mozzarella, smoked feta, fresh organic ciabatta and crackers

**GF additional \$10*

VEGETARIAN ANTIPASTI BOX | FEEDS 10PP | \$160.00

A selection of traditional Italian antipasti including gourmet cheeses, pestos and dips, grilled and marinated vegetables, olives, fresh fior di latte mozzarella, smoked feta, fresh organic ciabatta and crackers
**GF additional \$10*

SEASONAL FRUIT BOX | FEEDS 10PP | \$110.00

A selection of freshly cut seasonal fruit with salted caramel dipping sauce

ASSORTED GOURMET DESSERTS | 40 PIECES | \$160.00

Chef's selection of 3 of our miniature desserts:

Apple crumble or sweet ricotta and pistachio cannoli

White chocolate, raspberry cheesecake

Double chocolate brownie with raspberry mascarpone (gf)

Lemon meringue tartlet with freeze dried strawberries

Assorted macarons

DIY CANNOLI BOXES

12 PACK | 24 MINI | \$60.00 (ONE FLAVOUR)

24 PACK | 48 MINI | \$110.00 (TWO FLAVOURS)

Nutella ricotta

Lemon meringue

Sweet ricotta with pistachio crumb

Apple crumble

TO NOTE

Minimum spend of \$500.00

Delivery fees may apply POA







DINNER PARTY IN A BOX

pascolo

WHAT IS DINNER PARTY IN A BOX?

IT'S SORELLA FAVOURITES, PRE-MADE AND READY TO HEAT [AND EAT!]

Our chefs will cook and package your food choices. Our detailed recipe cards provided with each meal, detail how to bring your dinner party to life. We've taken care of the prep and cooking so that you need to just heat, assemble, garnish and serve! (This should take 10-20 minutes depending on food selection).

\$45.00 per person

Your choice of 2 pasta mains and 2 sides

\$48.00 per person

Your choice of 1 pasta main, 1 secondi main and 2 sides

\$50.00 per person

Your choice of 2 secondi mains and 2 sides

\$7.00 per person

Additional sides

ADD ON OPTIONS

Antipasti Box | Medium \$110.00 | Large \$180.00

Arancini of the week | \$4.00 each

DOLCI / Dessert

Mini Assorted Cannoli's | \$3.50 each

Mini Assorted Tarts | \$5.00 each

**Minimum 10 guests*

PASTA MAINS

Sorella signature lamb ragu | rosemary | tomato | garlic (dfo)

Beef cheek ragu | tomato | red wine (dfo)

Crispy free range pork belly ragu | truffle | cherry tomato | thyme | sage (dfo)

Mushroom | cream | pancetta

Basil pesto | cream | semi dried tomato (v)

Four cheese | basil pesto (v)

**Served with fresh pasta*

SECONDI MAINS

Salmon | salsa verde (gf/df)

Tuscan chicken | semi-dried tomatoes | spinach | garlic | cream | parmesan (gf)

Garlic roast beef | parsnip puree | pancetta jus (gf/dfo)

Crispy free range pork belly | carrot puree | pancetta jus | cavolo nero (gf/df)

Slow cooked lamb shoulder | lemon | herbs (gf/dfo)

CONTORNI / Side Dish

Rocket | pear | parmesan | balsamic vinegar (v/gf)

Green beans | garlic oil | pangrattato (v/gf)

Cauliflower | bechamel | parmesan | chilli (v/gf)

Broccolini | garlic | lemon | pecorino (v/gf)

Roasted baby potatoes | truffle oil | pecorino | sea salt (v/gf)

Four cheese | potato gratin (v/gf)

**Pick up from our Sherwood Warehouse*

**Delivery available on request. POA*







Ciao!

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